

# Prime Time Queso

Chunks (that's right we said "chunks") of prime rib, creamy horseradish and **Merkts® Sharp Cheddar Cheese** are combined to make one heck of a hearty queso. Serve alongside crispy potato skins for endless dunking!

## INGREDIENTS:

- 12 C Merkts® Sharp Cheddar
- ¾ C heavy cream
- ¾ C horseradish, prepared
- 3 pounds beef rib-eye, cut into small chunks, fully cooked
- 48 potato skins, fried

## METHOD:

1. Heat the Merkts® Sharp Cheddar, heavy cream and horseradish over medium-high heat in a sauce pot, just to melt the cheese. Whisk to evenly combine the ingredients.
2. Stir in the cooked beef and combine evenly. Remove pot from heat, transfer cheese to a bain-marie (or serve immediately) and reserve warm.
3. **To plate 1 portion:** pour approx. 12 oz. queso into your desired bowl. Line the bowl with the fried potato skins. Repeat for the remaining 11 orders.

**PORTIONS:** 12

**SERVING SIZE:** 12 oz. queso (8 oz. cheese, 4 oz. beef)

